



Public Health  
Environmental Health Services

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www.SBCounty.gov/dph/dehs

CAL CODE OFFICIAL INSPECTION REPORT

FACILITY NAME CANCUN MEXICAN & SEAFOOD RESTAURANT		DATE 9/19/2019	REINSPECTION DATE Next Routine	PERMIT EXPIRATION 4/30/2020
LOCATION 15550 MAIN ST A1 A2, HESPERIA, CA 92345			INSPECTOR Maressah Ynfante-Corral	
MAILING ADDRESS 15550 MAIN ST UNIT A1-A2, HESPERIA CA 92345			IDENTIFIER: None	
			SERVICE: 014 - Food - Billable Elevated Risk Inspection	
			RESULT: 05 - Corrective Action / Follow up Required	
			ACTION: 03 - Reinspection Required	
TIME IN 1:00 PM	TIME OUT 6:00 PM	FACILITY ID FA0015326	RELATED ID PR0020316	PE 1621

Based on an inspection this day, the items marked below identify the violation(s) in operation or facilities which must be corrected. Failure to correct listed violation(s) prior to the designated compliance date may necessitate an additional inspection to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#).

Administrative Order to Show Cause (OSC): The Permittee has the right to a hearing if requested in writing within 15 calendar days of receipt of this notice, to show cause why the permit to operate should not be suspended or revoked; otherwise the right to a hearing shall be deemed waived.

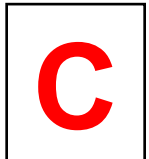
Reduce food loss, and feed those in need by donating your surplus food. [Learn more about donating surplus food](#).

See the following pages for the code sections and general requirements that correspond to each violation listed below.

○ In = In compliance  
+ COS = Corrected on-site

○ N/O = Not observed  
⊗ MAJ = Major violation

○ N/A = Not applicable  
⊗ OUT = Out of compliance



SCORE 70

DEMONSTRATION OF KNOWLEDGE		COS	MAJ	OUT
In	N/O			⊗
1. Demonstration of knowledge; food safety certification				
Food Safety Cert Name: Alfredo Aguilera 9/07/2016				
EMPLOYEE HEALTH & HYGIENIC PRACTICES				
In			4	
2. Communicable disease; reporting, restrictions & exclusions				
In	N/O			2
3. No discharge from eyes, nose, and mouth				
In	N/O			2
4. Proper eating, tasting, drinking or tobacco use				
PREVENTING CONTAMINATION BY HANDS				
In	N/O	+	⊗	2
5. Hands clean and properly washed; gloves used properly				
In				⊗
6. Adequate handwashing facilities supplied & accessible				
TIME AND TEMPERATURE RELATIONSHIPS				
In	N/O	N/A	+	4
7. Proper hot and cold holding temperatures				⊗
In	N/O	N/A		4
8. Time as a public health control; procedures & records				2
In	N/O	N/A		4
9. Proper cooling methods				2
In	N/O	N/A		4
10. Proper cooking time & temperatures				
In	N/O	N/A		4
11. Proper reheating procedures for hot holding				
PROTECTION FROM CONTAMINATION				
In	N/O	N/A		2
12. Returned and reserve of food				
In			4	2
13. Food in good condition, safe and unadulterated				
In	N/O	N/A	+	⊗
14. Food contact surfaces: clean and sanitized				

FOOD FROM APPROVED SOURCES		COS	MAJ	OUT
In			4	
15. Food obtained from approved source				
In	N/O	N/A		2
16. Compliance with shell stock tags, condition, display				
In	N/O	N/A		2
17. Compliance with Gulf Oyster Regulations				
CONFORMANCE WITH APPROVED PROCEDURES				
In		N/A		2
18. Compliance with variance, specialized process, and HACCP Plan				
CONSUMER ADVISORY				
In	N/O	N/A		⊗
19. Consumer advisory provided for raw or undercooked foods				
HIGHLY SUSCEPTIBLE POPULATIONS				
In		N/A	4	
20. Licensed health care facilities/public and private schools; prohibited foods not offered				
WATER/HOT WATER				
In			4	2
21. Hot and cold water available				
LIQUID WASTE DISPOSAL				
In			4	2
22. Sewage and wastewater properly disposed				
VERMIN				
In			4	⊗
23. No rodents, insects, birds, or animals				

SUPERVISION	OUT
24. Person in charge present and performs duties	⊗
PERSONAL CLEANLINESS	
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	⊗
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored, used	⊗
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	⊗
31. Consumer self-service	1
32. Food properly labeled & honestly presented	1

EQUIPMENT/UTENSILS/LINENS	OUT
33. Nonfood contact surfaces clean	⊗
34. Warewashing facilities: installed, maintained, used; test strips	1
35. Equipment/utensils approved; installed; clean; good repair, capacity	⊗
36. Equipment, utensils and linens: storage and use	⊗
38. Adequate ventilation and lighting; designated areas, use	1
39. Thermometers provided and accurate	1
40. Wiping cloths: properly used and stored	1
PHYSICAL FACILITIES	
41. Plumbing: proper backflow devices	1
42. Garbage and refuse properly disposed; facilities maintained	1
43. Toilet facilities: properly constructed, supplied, cleaned	1
44. Premises; personal/cleaning items; vermin-proofing	⊗

PERMANENT FOOD FACILITIES	OUT
45. Floor, walls, ceilings: built, maintained, and clean	⊗
46. No unapproved private homes/living or sleeping quarters	1
SIGNS REQUIREMENTS	
47. Signs posted; last inspection report available	1
48. Food handler cards	⊗
COMPLIANCE & ENFORCEMENT	
49. Permits Available	
50. Restrooms Required	
51. Plan Review	
52. VC&D	⊗
53. Impoundment	
54. Permit Suspension	



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### 5. HANDS CLEAN AND PROPERLY WASHED; GLOVES USED PROPERLY

MAJOR

#### POINTS

4

Compliance date not specified  
Complied on 9/19/2019  
Violation Reference -

**Inspector Comments:** Observed employee remove glove after handling raw chicken and then donned a new pair of gloves without first washing hands.

Ensure hands are always washed before donning new gloves.

Corrected on site. Employee was instructed by inspector to remove current gloves and wash hands before donning a new pair.

**Violation Description:** Employees are required to wash their hands: before beginning work; before handling food / equipment / utensils; as often as necessary, during food preparation, to remove soil and contamination; when switching from working with raw to ready to eat foods, after touching body parts; after using toilet room; or any time when contamination may occur. Gloves shall be worn if an employee has cuts, wounds, fake nails, nail polish, and/or rashes. Gloves are to be used for no more than one task. Employees are not to wrap or package leftover food using bare hands or unclean utensils. Hand sanitizers may be used after proper hand washing. Employees handling food must have fingernails that are trimmed, cleanable, and smooth. (113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f))

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/EHSDocuments/HandwashingDoneRight.pdf>

### 14. FOOD CONTACT SURFACES: CLEAN AND SANITIZED

MAJOR

#### POINTS

4

Compliance date not specified  
Complied on 9/19/2019  
Violation Reference - HSC -  
113984(e), 114097, 114099

**Inspector Comments:** 1) Observed the sanitizer level to be 50 PPM chlorine in the three compartment sink in the bar area during active sanitizing of utensils.

Ensure food contact surfaces are sanitized in a minimum of 200 PPM quaternary for a minimum of 1 minute or ammonia or 100 PPM chlorine for a minimum of 30 seconds.

Corrected on site. Employee rewashed, rinsed and sanitized utensils in 200 PPM chlorine at the three compartment sink.

2) Observed several stacked on top of each other wet.

Discontinue this practice and place dishes in a manner that will allow them to air dry and drain completely prior to re-use.

**Violation Description:** All food contact surfaces of utensils and equipment shall be clean and sanitized. (113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101 (b-d), 114105, 114109, 114111, 114113, 114115 (a, b, d), 114117, 114125(b), 114135, 114141)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/TowelSanitizingSolution.pdf>

### 1. DEMONSTRATION OF KNOWLEDGE; FOOD SAFETY CERTIFICATION

#### POINTS

2

Compliance date not specified  
Complied on 9/19/2019  
Violation Reference - HSC -  
113947-113947.1

**Inspector Comments:** Owner unable to provide proper cooling techniques and unable to provide proper procedures for ensuring carnitas meat has been thoroughly cooked.

Ensure all staff is adequately educated as to the knowledge of their assigned duties and are frequently trained.

Corrected. Owner was educated as to proper cooling methods and advised to take temperatures of all food to ensure it has been thoroughly cooked.

**Violation Description:** All food employees shall have adequate knowledge of and be trained in food safety as it relates to their assigned duties. (113947) Food facilities that prepare, handle or serve non-prepackaged potentially hazardous food, shall have an employee who has passed an approved food safety certification examination. (113947-113947.1)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/FoodSafetyPracticesOverview.pdf>



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### 6. ADEQUATE HANDWASHING FACILITIES SUPPLIED & ACCESSIBLE

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference -

**Inspector Comments:** 1) Observed the handwash sink next to the entrance to the kitchen obstructed by a trash can upon initial entry into kitchen and at end of inspection upon re-entry into kitchen.

2) Observed the handwash sink next to the three compartment sink to be missing paper towels.

Maintain all handwash facilities accessible and supplied at all times.

Corrected on site. The trash can was relocated and the handwash sink was supplied with paper towels.

**Violation Description:** Handwashing soap and towels or drying device shall be provided in dispensers; dispensers shall be maintained in good repair. (113953.2) Adequate facilities shall be provided for hand washing. (113953, 113953.1, 114067(f)). Handwashing sink is not separated from a warewashing sink by a 6 inch high metal splashguard or 24 inch separation. (113953) Handwashing sinks shall not be obstructed, inaccessible, used improperly or kept unclean. (113953.1)

### 7. PROPER HOT AND COLD HOLDING TEMPERATURES

POINTS

2

Compliance date not specified  
Complied on 9/19/2019  
Violation Reference - HSC -  
113996, 113998, 114037

**Inspector Comments:** Observed containers of sour cream and shredded monterey jack measuring at 50 degrees Fahrenheit. Upon questioning, employee stated that the food was placed in the cold holding unit three hours prior. Food was placed in the walk in and did not reach 41 F or below in the next hour.

Maintain the temperature of all potentially hazardous food holding temperatures at or below 41 F or at or above 135 F at all times.

Corrected on site. The owner discarded the sour cream and shredded cheese. See VC&D.

**Violation Description:** Potentially hazardous foods shall be held at or below 41F or at or above 135F. (113996, 113998, 114037, 114343(a))

**More Information:** [http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food\\_Danger\\_Zone.pdf](http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Food_Danger_Zone.pdf)

### 19. CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114012, 114093

**Inspector Comments:** (Repeat violation) Observed no consumer advisory for the raw oysters and for the ceviche that is made with raw shrimp.

Provide consumer advisory (written) that a food item is being served less than thoroughly cooked.

**Violation Description:** Ready-to-eat food containing undercooked food or raw egg and unpackaged confectionery food containing more than 0.5% alcohol may be served if the facility notifies the consumer. (114012, 114093)

### 23. NO RODENTS, INSECTS, BIRDS, OR ANIMALS

POINTS

2

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114259.1, 114259.4, 11425

**Inspector Comments:** 1) Observed several flies throughout the kitchen area.

2) Observed one (1) dead cockroach underneath the preparation table in the bar area.

Eliminate all insects and vermin and maintain the facility free of all insects and vermin at all times.

Pest control service verified.

**Violation Description:** Food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies. (114259.1, 114259.4, 114259.5) Live animals are not allowed in a food facility unless, food employees with service animals may handle or care for their service animal if they wash their hands as required or persons who are licensed pursuant to Chapter 11.5 of Division 3 of the Business and Professions Code. (114259.4, 114259.5)



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### 24. PERSON IN CHARGE PRESENT AND PERFORMS DUTIES

#### POINTS

1

Compliance date not specified  
Complied on 9/19/2019  
Violation Reference - HSC -  
113945-113945.1, 113984.1

**Inspector Comments:** Upon arrival to facility, a person in charge was observed not present.

Ensure there is a personal in charge present at the facility at all times.

Corrected on site. Owner arrived at the facility.

**Violation Description:** A person in charge shall be present at the food facility during all hours of operation. (113945-113945.1, 113984.1, 114075) Customers are not allowed access through the food preparation area unless the customer's route is separated from raw or undercooked foods by at least three feet of clearly delineated space or the route of access is not separated by a rail or wall at least three feet high. (113984.1) Consumers must be notified that they must use clean tableware when returning to self-service areas, such as salad bars and buffets. (113945.1(b), 114075) A restaurant that sells a children's meal that includes a beverage must make the default beverage water, unflavored milk or other approved beverage. (114379-114379.60) A full service restaurant shall not provide a single-use plastic straw to a consumer unless requested by the consumer. (PRC 42270)

**More Information:** <http://www.sbcounty.gov/uploads/dph/dehs/Depts/EnvironmentalHealth/FormsPublications/Top5CDCRiskFactorsContributingFoodborneIllness.pdf>

### 27. FOOD SEPARATED AND PROTECTED

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113984 (a, b, c, d, f)

**Inspector Comments:** Observed several containers of food and food product uncovered in the following:

- The preparation refrigerator located across from the cooks line.
- The walk in refrigerator.
- The dry storage area.
- On shelves above the preparation refrigerator across from the cooks line.

Maintain all food separated and protected from overhead contamination at all times.

**Violation Description:** All food shall be separated and protected from contamination. (113984 (a, b, c, d, f), 113986, 114060, 114067(a, d, e, j), 114069(a, b), 114077, 114089.1 (c), 114143 (c)) All food shall be stored, prepared, displayed or held so that it is protected from contamination.

### 29. TOXIC SUBSTANCES PROPERLY IDENTIFIED, STORED, USED

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114254, 114254.1

**Inspector Comments:** When washing hands in women's toilet facility, toxic substance was observed in soap dispenser. Upon further investigation it was discovered the toxic substance in both toilet facilities was grill, oven and deep fryer cleaner. Label of cleaner states, "DANGER: CORROSIVE; keep out of reach of children. Causes severe burns to eyes and skin." Label advises to wear rubber gloves, goggles or face shield when using this toxic chemical. Ensure ONLY handwash soap is supplied in all soap dispensers throughout facility.

Operator was advised to remove soap dispensers and clean and sanitize properly prior to refilling with proper hand soap and reinstalling dispenser.

NOTE: Picture of toxic chemical container, including label, was obtained during inspection.

**Violation Description:** All poisonous substances, detergents, bleaches, and cleaning compounds shall be stored separate from food, utensils, packing material and food-contact surfaces. (114254, 114254.1, 114254.2) An insecticide, rodenticide, or other pesticide must be used in accordance with the manufacturer's instructions.

### 30. FOOD STORAGE; FOOD STORAGE CONTAINERS IDENTIFIED

#### POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114047, 114049, 114051

**Inspector Comments:** Observed the following stored directly on the ground:

- Containers of "Soup base chicken style" next to the rack used to store clean dishes.
- Frozen shrimp and octopus in the walk in freezer.

Ensure all food is stored a minimum of six inches above the ground at all times.

**Violation Description:** Food shall be stored in approved containers and labeled as to contents. Food shall be stored at least 6" above the floor on approved shelving in an approved location to prevent possible contamination. (114047, 114049, 114051, 114053, 114055, 114067(h), 14069 (b))



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#### 33. NONFOOD-CONTACT SURFACES CLEAN

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114115 (c)

**Inspector Comments:** Observed the following with excessive debris build up:

- The cables above the shelving that is used to store tostadas above the preparation refrigerator across from the cooks line.
- The racks used to store clean dish ware.
- The outside of all of the cooks line equipment.
- The outside of the drawers that are below the flat top stove top.
- The gaskets of the preparation refrigerator across from the cooks line.
- The outside of several containers holding food product throughout the facility.

Clean and maintain all nonfood contact surfaces in a sanitary manner as often as needed.

**Violation Description:** All nonfood contact surfaces of utensils and equipment shall be clean. (114115 (c))

#### 35. EQUIPMENT/UTENSILS - APPROVED; INSTALLED; CLEAN; GOOD REPAIR, CAPACITY

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114130, 114130.1, 114130

**Inspector Comments:** 1) Observed cardboard used as shelf lining below eggs in the walk in refrigerator and as a storage container for precooked tamales in the walk in freezer.

Use only approved, smooth, durable, easily cleanable, non absorbent materials.

2) Observed at leak at the faucet at the three compartment sink in the bar area.

3) Observed the shelving to be rusting inside of the cold holding units holding drink mixes and clean glasses behind the bar area.

Repair the leak at the faucet and repair/replace the rusting shelving. Maintain all equipment in good repair.

**Violation Description:** All utensils and equipment shall be fully operative and in good repair. (114175). All utensils and equipment shall be approved, installed properly, and meet applicable standards. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114177, 114180, 114182)

#### 36. EQUIPMENT, UTENSILS AND LINENS: STORAGE AND USE

POINTS

1

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
114074, 114081, 114119

**Inspector Comments:** 1) Observed the following items stored with food debris:

- Tongs on the shelves meant for clean dishes.
- A blender in the dry storage area.

Store all equipment and utensils in a clean and sanitary manner whenever not in use.

2) Observed maintenance items such as ladders, cords, batteries stored with pots and food in the dry storage area.

Maintain all maintenance equipment separate and in designated area away from all food products in the facility.

3) Observed a rack of dirty dish ware stored next to the preparation refrigerator that is across from the cooks line upon initial entry into kitchen and at end of inspection upon re-entry into kitchen.

Store all dirty dish ware away from areas of active food preparation.

**Violation Description:** All clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces. (114185.3 - 114185.4) Utensils and equipment shall be handled and stored so as to be protected from contamination. (114074 - 114075, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.5) Pressurized cylinders must be securely fastened to a rigid structure. (114172)



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### 44. PREMISES; PERSONAL/CLEANING ITEMS; VERMIN-PROOFING

<b>POINTS</b> <b>1</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114067 (j), 114123</b>	<b>Inspector Comments:</b> 1) Observed the door leading to the outside in the kitchen area open upon arrival into the kitchen.  Maintain all doors leading to the outside closed at all times to prevent the entry of insects and vermin.  2) Observed a bottle of "Alive" aspirin stored next to a container of food product labeled "Whole Mexican Oregano".  3) Observed a personal closed drink stored next to a tea container on the table to the left of the entrance door into the kitchen.  Separate all personal items and designated an area for employee item storage.
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**Violation Description:** The premises of each food facility shall be kept clean and free of litter and rubbish; all clean and soiled linen shall be properly stored; non-food items shall be stored and displayed separate from food and food-contact surfaces; the facility shall be kept vermin proof. (114067 (j), 114123, 114143 (a) & (b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282) Food preparation sinks, handwashing sinks and warewashing equipment shall not be used for the cleaning of maintenance tools, the holding of maintenance materials, or the disposal of liquid wastes. (114123) Open-air barbecue and/or outdoor wood burning oven must operate on the same premises, in conjunction with a permanent food facility and not in an area that may pose as a fire hazard. (114143(a) (b)) Janitorial sink or approved curbed cleaning facility (exemption for restricted food service facilities Section 114279 (b)) shall be provided. (114279(a)) First aid supplies must have a legible manufacturer's label and stored in a kit or container that is located to prevent contamination. (114256.4) Insect electrocution devices are not allowed in food or utensil handling areas. (114259.3)

### 45. FLOORS, WALLS AND CEILINGS: BUILT, MAINTAINED, AND CLEAN

<b>POINTS</b> <b>1</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - HSC -</b> <b>114143 (d), 114266</b>	<b>Inspector Comments:</b> Observed excessive food debris build up on the floor surface in the following:  - Underneath all equipment in the cooks line. - The dry storage racks in the dry storage area. - The bar area underneath the preparation table.  Clean and maintain all floor surfaces, walls and ceilings in a sanitary manner as often as needed.
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**Violation Description:** The walls / ceilings shall have durable, smooth, nonabsorbent, and washable surfaces. All floor surfaces, other than the customer service areas, shall be approved, smooth, durable and made of nonabsorbent material that is easily cleanable. Approved base coving shall be provided in all areas, except customer service areas and where food is stored in original unopened containers. Food facilities shall be fully enclosed. All food facilities shall be kept clean and in good repair. (114143 (d), 114257, 114266, 114268, 114268.1, 114271, 114272) Cleaning must be an approved dustless method. (114268.1) Mats and duckboards, if used, must be removable and easily cleanable. (114272) Open-air barbecues or wood-burning ovens floor surfaces must extend a minimum of five feet and be impervious or easily cleanable. (114143(d))

### 48. FOOD HANDLER CERTIFICATION

<b>POINTS</b> <b>3</b>	<b>Compliance date not specified</b> <b>Not In Compliance</b> <b>Violation Reference - SBCC -</b> <b>33.0409</b>	<b>Inspector Comments:</b> Observed three (3) food service worker at this facility- without a current / valid San Bernardino County food handler/ worker card. Provide a valid San Bernardino County Food Handler Card for each of these workers within two (2) weeks.  A missing food handler card information and verification sheet was provided to fill out and fax and return to San Bernardino County Environmental Health Services department.  Fax to (909) 387-4323 or send to sbcfoodworker@gmail.com.  Failure to do so will result in a charged re-inspection to verify compliance.
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**Violation Description:** This facility is currently in violation with the food handler certification requirement for San Bernardino County, which states all food handlers must obtain a valid food handler certificate within fourteen (14) days of employment (33.0410, 33.044). Failure to provide proof of food handler certification within fourteen (14) days will result in unannounced billable (at our current hourly rate) re-inspections to verify compliance.

This facility operator must complete the 'Missing Food Handler' form provided by the inspector and email an electronic copy (scans or photos are ok as long as they are readable to sbcfoodworker@gmail.com

**More Information:** [http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food\\_worker\\_training.aspx](http://www.sbcounty.gov/dph/dehs/Depts/EnvironmentalHealth/FIRST/food_worker_training.aspx)



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### 52. VC & D

#### POINTS

0

Compliance date not specified  
Not In Compliance  
Violation Reference - HSC -  
113980

**Inspector Comments:** Two (2) pounds of shredded monterey jack cheese and one (1) pound of sour cream was voluntarily condemned and discarded.

**Violation Description:** Operator has voluntarily consented to the condemnation and destruction of food as said material being unfit for human consumption or otherwise in violation of California Health and Safety Code, Division 104, Part 5, Chapter 1 through 8, the disposition of which is provided for by Chapter 8, Article 3, Section 111895.

"I (We) hereby voluntarily agree to the condemnation and destruction of the following material(s) listed in violation number 52. By signing this Official Inspection Report (OIR), I (We) hereby release the County of San Bernardino and its agent from any and all liability."

### IMPORTANT: Risk Based Inspection Frequency

Food facilities that pose a higher risk level for causing foodborne illness will be subject to an additional inspection, to be billed at the hourly rate as provided in the San Bernardino County Code [Schedule of Fees](#). Facilities that received one or more of the following will be elevated to a high risk tier:

- A score letter of "C" or lower on one of the last two graded inspections,
- A score letter of "B" on two of the last three graded inspections,
- Repeated "four (4) point violation Risk Factor" (critical violation codes 1-23) on the last two inspections, or
- Four (4) or more critical violations (codes 1-23) noted during an inspection, or
- A permit suspension (closure) on your last graded inspection.

### Overall Inspection Comments

"B" grade card removed and Letter grade "C" posted.

Do not removed, tamper with or relocate the letter grade once placed by inspector.

Pep Talk given.

Provided the following:

- Request for a re-score inspection form.
- HELP pamphlet.
- Cooling handout in english and in spanish.
- Active managerial Control handout.
- Top 5 CDC risk factors.
- Hand washing handout.
- Food Facility Risk Based Inspection Frequency handout.
- Missing food handler card form.
- Flyers for where to obtain a San Bernardino County Food Handlers Card.

### Signature(s) of Acknowledgement

NAME: Alfredo Aguilera  
TITLE: Owner